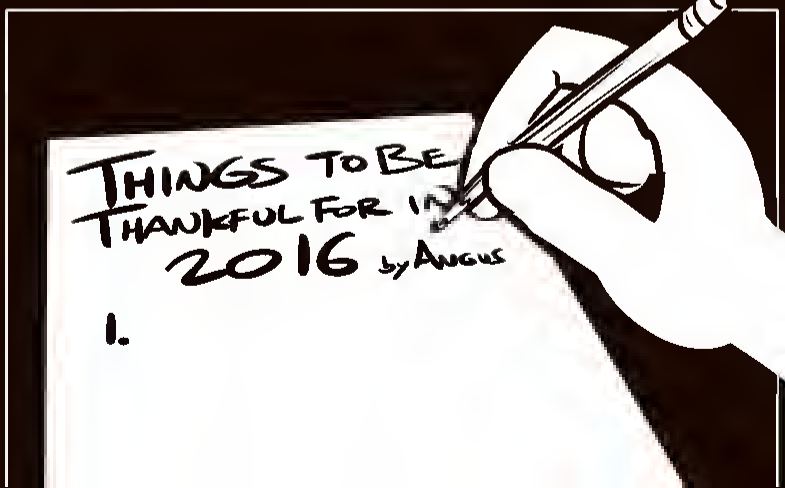
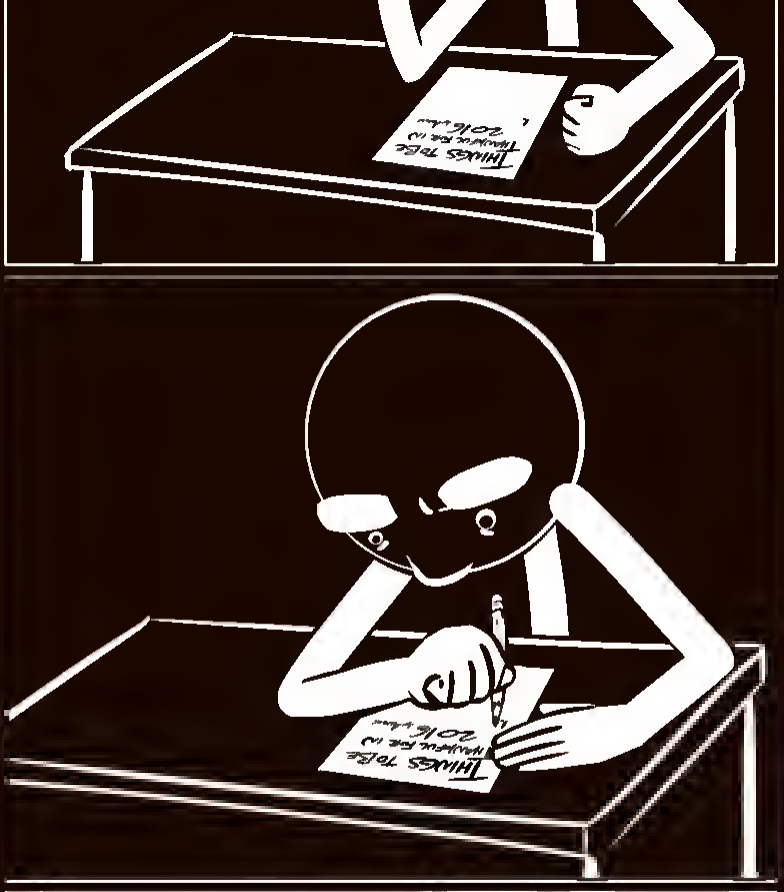
COOKING COMICALLY



SCRATCH
SCRATCH
UMM...
HURM...



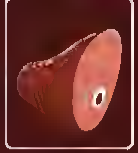
THINGS TO BE

THANKFUL FOR IN 2016 by ANGUS

1. HAM.

HAM STUFF

TIME FOR SHOPPIN'



Cooked Ham
(Bone-in cooked butt or shank cut)
~8 lb 3.5kg

Water
~5 Cups 1L

GLAZE STUFF

Braun Sugar (packed)
1 Cup 215g

Honey
¼ Cup 85g

Dijon Mustard
3 Tbsp 50g

Rice Vinegar
3 Tbsp 45ml

Worcestershire
1 Tsp 5ml

Pepper
1 Tsp 2g

Cloves
¼ Tsp .5g

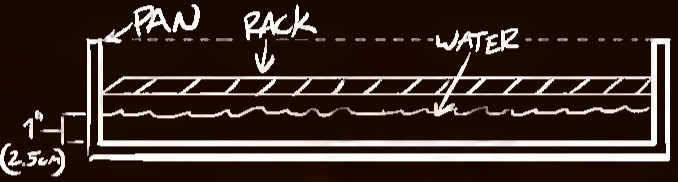
Cayenne
A Dash

Chili Powder
A Dash

TO BEGIN PREHEAT YOUR OVEN @325°F (160°C)

(180°C)

THEN YOU'LL NEED A PAN WITH A RACK THAT SITS HIGH ENOUGH OFF THE PAN TO FIT ABOUT AN INCH (2.5cm) OF WATER UNDER IT AND STILL HAVE A LITTLE ROOM. THE HAM THEN GOES ON THE RACK FACE DOWN



IF YOUR RACK SITS TOO LOW YOU CAN EASILY RAISE IT UP BY RESTING IT ON SMALL BALLS OF FOIL

DAB THE HAM

NOW TO SCORE THE HAM

USE A KNIFE AND CUT A GRID PATTERN INTO THAT HAM THAT IS 1/4" (7MM) DEEP

THIS CREATES THE CROSS-HATCH PATTERN YOU TYPICALLY SEE ON HAMS AND ALLOWS THE GLAZE TO SEEP INTO THE

MEAT

ONCE YOU'RE DONE SCORING THE HAM IT GOES IN THE OVEN FOR 20 MINUTES

GLAZE STUFF

Brown Sugar (packed)
1 Cup 215g

Honey
¼ Cup 85g

Dijon Mustard
3 Tbsp 50g

Rice Vinegar
3 Tbsp 45ml

Worcestershire
1 Tsp 5ml

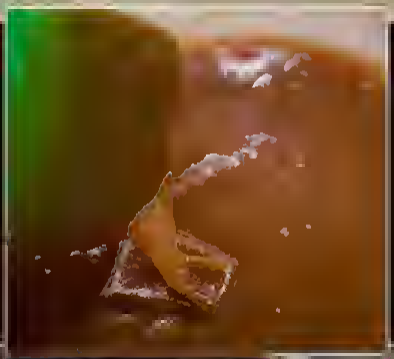
Pepper
1 Tsp 2g

Cloves
¼ Tsp 5g

Cayenne
A Dash

Chili Powder
A Dash

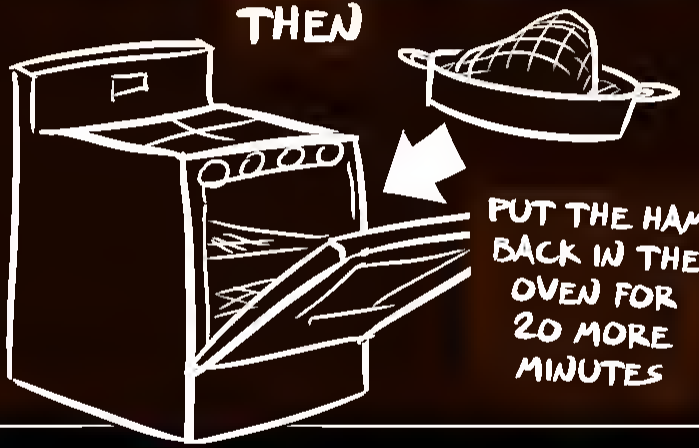
MEANWHILE WE WHIP UP THE GLAZE BY TOSSING EVERYTHING INTO A BOWL



AND MIXING WELL

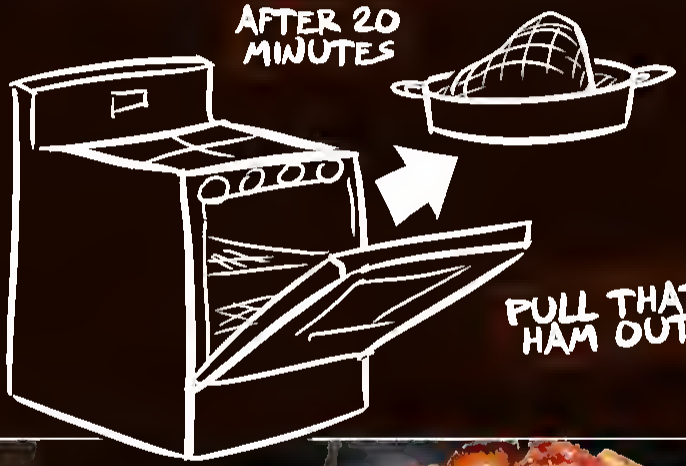
AFTER 20 MINUTES REMOVE THE HAM FROM THE

OVEN AND BASTE WELL WITH THE GLAZE



LOAD UP SOMETHING FOR YOUR FAMILY TO RAGE AT

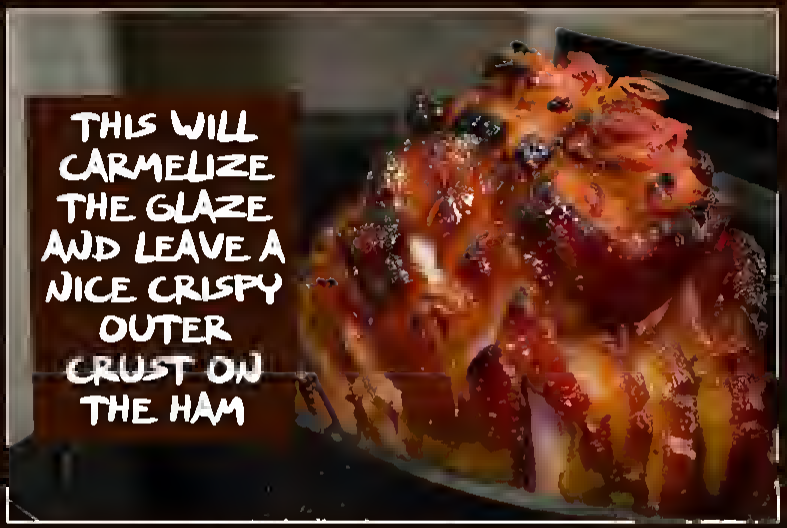
D.K.'S JUNGLE PARKWAY



YOU'LL REPEAT THIS PROCESS OF BASTING EVERY 20 MINUTES FOR ABOUT 2 HOURS

AFTER REMOVING THE HAM FOR THE FINAL BASTING SET YOUR OVEN TO 500°F (260°C). AND ONCE THE OVEN IS HOT

PLACE THE HAM BACK IN FOR A FINAL 8 MINUTES OR SO



THE NOTES

- I SCORED MY HAM A BIT TOO DEEPLY AND YOU CAN SEE THE RESULTS OF THAT THROUGHOUT THE RECIPE. AS THE SURFACE OF THE HAM COOKS THE GAPS CREATED BY THE SCORING WIDEN MUCH MORE THAN THEY WOULD HAVE IF THE HAM SCORED LESS DEEPLY. THIS BY NO MEANS RUINS THE HAM, THE TASTE WILL BE THE SAME, BUT IT MAKES SLICING THE HAM LATER A BIT MORE CUMBERSOME.

- THE BETTER THE HAM, THE BETTER THIS RECIPE GETS. SPLURGE A LITTLE IF YOU CAN AFFORD IT, BUT THIS IS STILL DELICIOUS AT THE BASE LEVEL, LIKE ALL OF MY RECIPES.

- HAVE A SAFE AND HAPPY THANKSGIVING

- THE GAME IN THE SCREENSHOT IS MARIO KART 64

AND AS ALWAYS

THANK YOU FOR READING

PLEASE CONSIDER SUPPORTING ME ON
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